

什么是“基于危险因素的检查”

Risk Based Inspections

Inspections that *focus* and *prioritize* five broad categories of “**risk factors**” that most often contribute to food borne illness.

是着重检查危险因素中五个大的项目，它们是导致食物传播的疾病的最常见的危险因素。

What are Risk Factors?什么是危险因素？

They are the conditions, procedures, or practices that result in out-of-control food safety hazards. The United States Center for Disease Control (CDC) has identified 5 major risk factors that contribute to food borne outbreaks.

它们是导致对食物安全措施失控的条件，步骤和操作。美国疾病监控中心列了五个主要的导致食物疾病爆发的因素

1. Improper Holding Temperatures

保持的温度不合适

2. Inadequate Cooking

不合适的烹饪

3. Poor personal hygiene

不良的个人卫生

4. Contaminated Equipment

受污染的器械

5. Unsafe food sources

不安全的食物来源

Using these 5 risk factors identified by the CDC, DHEC has developed eight **Critical Risk Factors** that food inspectors will be focusing on during their inspection.

基于美国疾病监控中心的五个主要因素，南卡卫生防疫站形成八个食品检查人员会着重检查的重要因素。

1. Properly cooked potentially hazardous food

可能有危险的食物要合理烹饪

2. Proper holding temperatures potentially hazardous food

可能有危险的食物要保持合适温度

3. Proper cooling and reheating of potentially hazardous food

可能有危险的食物要合理的冷却和加热

4. Personnel with infections restricted

有感染的工作人员要限制

5. Proper hygiene

合适的个人卫生

6. Cross contamination

交叉污染

7. Wash, rinse and sanitize

洗，冲和消毒

8. Food from an approved source

食物是来自于经批准的来源

How will Risk Based Inspections change the inspection process in my facility?

“基于危险因素的检查”会如何改变在我的餐馆的检查？

Conducting a risk-based inspection requires an inspector to focus on evaluating the degree of active control that an operator has over risk factors. In order to properly assess active managerial control, the inspector will need to spend the majority of their time observing the practices and procedures that are likely to lead to out-of-control risk factors and asking food workers questions to assess a process.

进行一个基于危险因素的检查要求检查人员侧重于一个操作人员是否对危险因素有强有力的控制。为了合适地对管理进行评估，检查人员会花很多时间观察一些可能会导致危险因素失控的步骤和操作，并且要问餐馆工作人员一些问题。

What can I do as a Food establishment to insure I'm in compliance with the risk factors?

我应该怎么办才能遵守这个规章制度？

1. Keep an open dialogue with your inspector and ask questions.

跟检查人员保持联系并且问些问题

2. Get into the habit of continually monitoring all critical risk factors and take corrective action when needed.

养成习惯以继续监测危险因素，然后在必要的时候作出改正

3. Identify your high-risk foods and their preparation processes. Insure processes are in place to prevent cross contamination. Take food temperatures to insure food product temperatures are maintained during production.

发现危险食物和准备过程，保证防止交叉污染。检查食物温度以保证准备过程中合适的温度

4. Stress and practice hand washing for all employees when changing activities.

让所以雇员强调和练习在改变操作时洗手

5. Insure that employees with symptoms such as diarrhea, fever and vomiting are restricted from food handling.

保证有腹泻，发热和呕吐的雇员不接触食物。